



## **Carinthian Reindling!**

A MUST for every visitor to Carinthia - and for all those who don't come to Carinthia, here's how to bake it 😊 There are soooo many variations - here's my friend Martina's from Klagenfurt 😊

### **Ingredients for one large cake tin or 2 bundt cake tins:**

#### **For the dough:**

750 g plain flour AT type W 480 / DE type 405  
1 1/2 tsp salt  
3 egg yolks  
150 g butter  
100 g icing/powdered sugar  
3/8 litre milk  
60 g yeast/yeast  
Some grated lemon zest

#### **For the filling:**

100 g butter  
200 g chopped walnuts  
150 g brown sugar  
3 tsp cinnamon  
200 g sultanas  
5 tbsp rum  
60 g honey

#### **Preparation:**

Preparation of the filling:

Pour the rum over the sultanas and leave to soak overnight.

Place the butter in a pan and melt on the hob. Remove from the heat and add the remaining ingredients for the filling and stir in. Set aside.

**Prepare the pastry:**

Place the butter in a pan and melt on the hob, pour in the milk and stir in the sugar and egg yolks. Leave this mixture to cool, it should not be more than 30°C. Crumble in the yeast and dissolve.

Then place the flour, salt and lemon zest in a bowl. Add the liquid mixture and mix with a food processor or hand mixer to form a smooth dough.

Cover and leave to rest for approx. 45 minutes.

Then roll out the dough into a rectangle.

Spread the filling on top and roll up tightly.

Place the roll in a greased tin and place in a cold oven. Set the oven to 170°C top/bottom heat and bake the Reindling for approx. 50 - 60 minutes until golden brown.

Turn out of the tin immediately and sprinkle with icing sugar.

Gudrun from Mödling wishes you good luck :-)

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